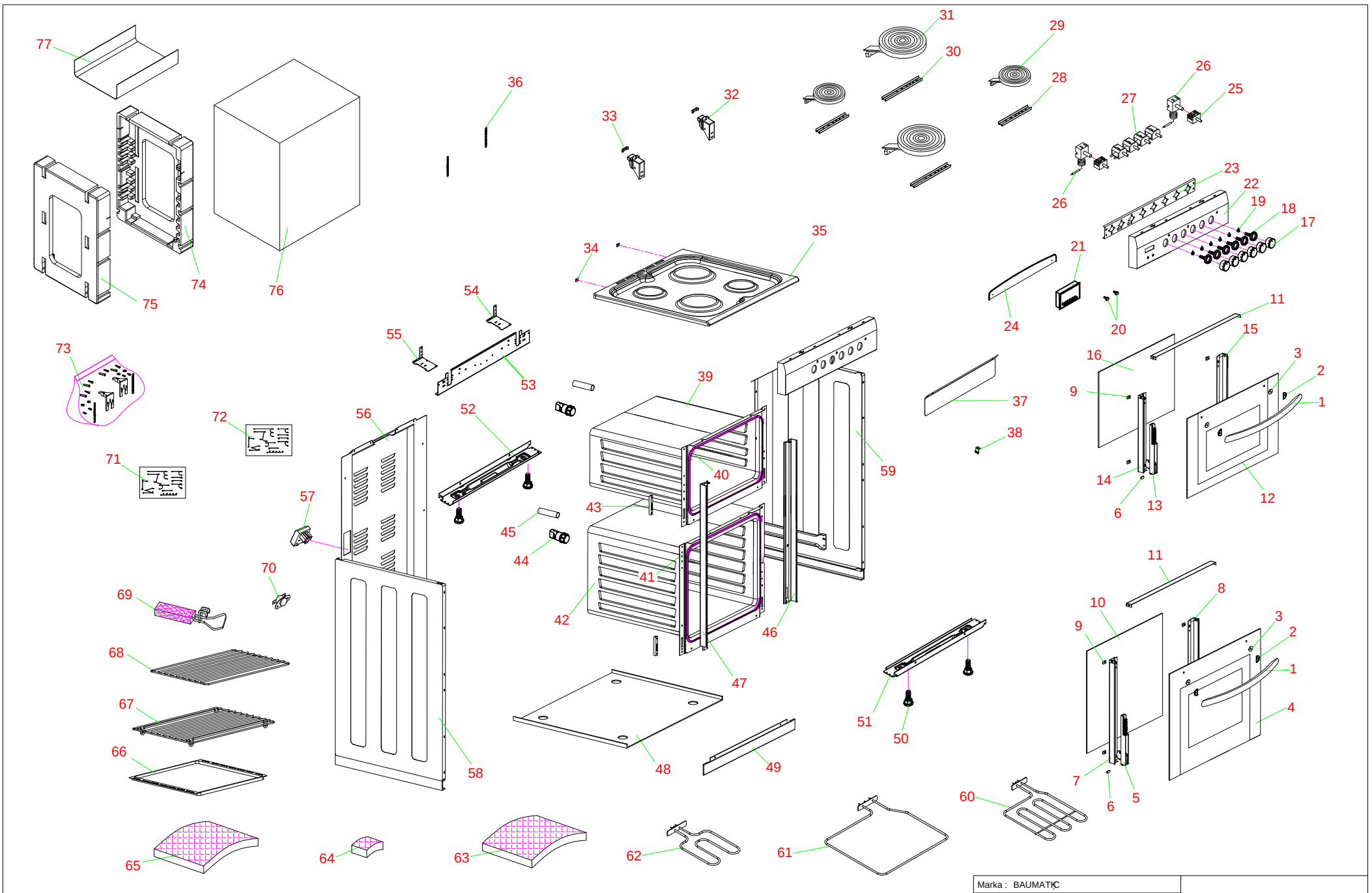

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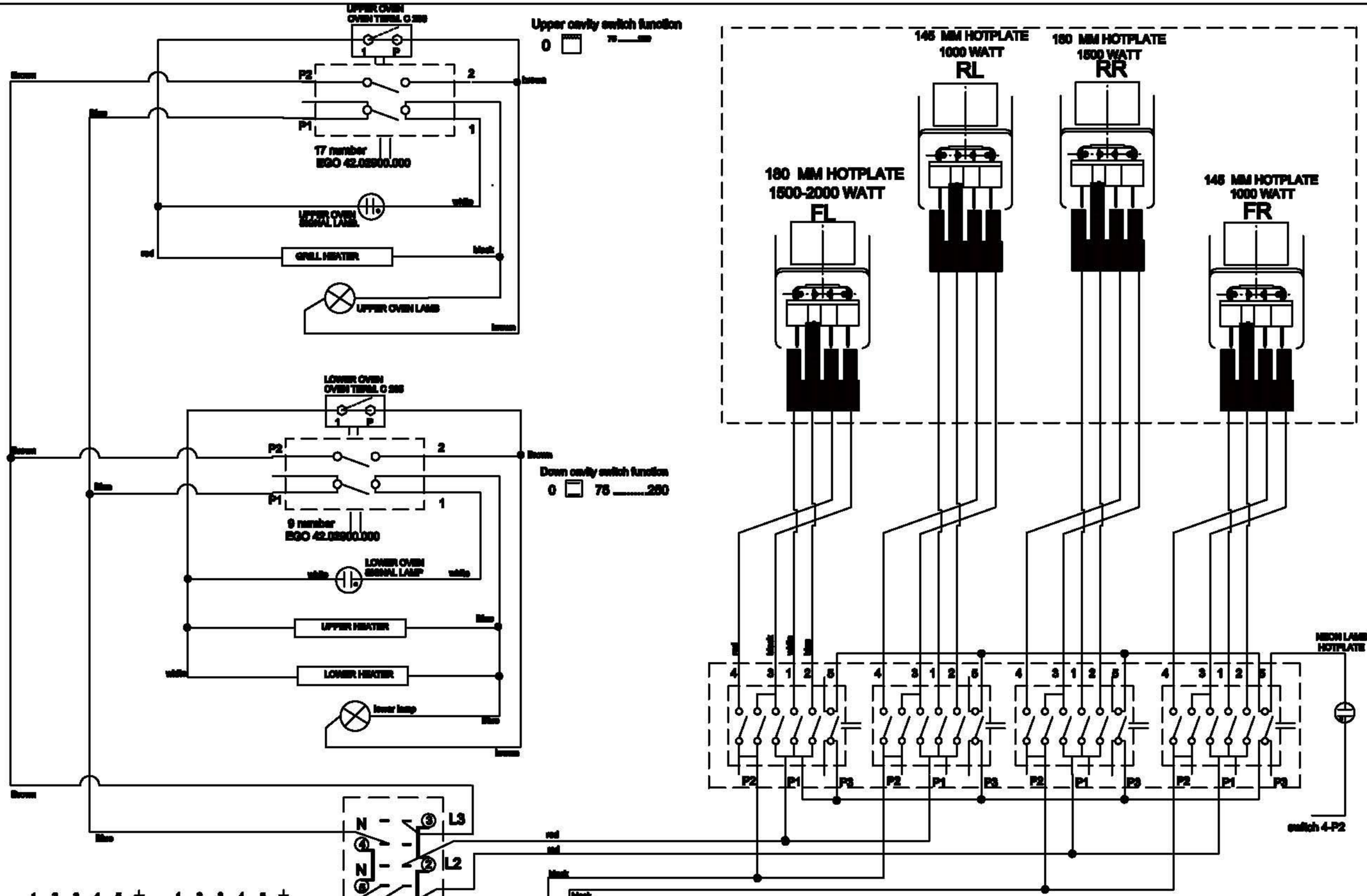
Baumatic

Spare parts list for Baumatic model *BCE520W*

Position	Prefix	Supplier Item code	MODEL NUMBER	Description UK	Currency	Price
1	XTRM	33641-BL	BCE520W	Handle	€	0.00
2	XTRM	33830-BL	BCE520W	Handle spacer	€	0.01
3	XTRM	31816	BCE520W	Plastic insert	€	0.10
4	XTRM	91366	BCE520W	Outer door glass complete - main oven	€	0.00
5	XTRM	40791	BCE520W	Large hinge	€	0.97
6	XTRM	31958	BCE520W	Hinge plastic	€	0.03
7	XTRM	62678-BL	BCE520W	Big hinge bottom profile right sheet	€	0.91
8	XTRM	62677-BL	BCE520W	Big hinge upper profile right sheet	€	0.99
9	XTRM	30566	BCE520W	Inner glass under seal	€	0.03
10	XTRM	32822	BCE520W	Big door inner glass	€	2.14
11	XTRM	62618-BL	BCE520W	Front door top sheet	€	0.24
1-11	XTRM	86901	BCE520W	Oven door complete - main oven	€	0.00
12	XTRM	91367	BCE520W	Oven door glass complete - small oven	€	0.00
13	XTRM	40532	BCE520W	Small hinge	€	1.01
14	XTRM	62680-BL	BCE520W	Small hinge upper profile left sheet	€	0.61
15	XTRM	62679-BL	BCE520W	Small hinge upper profile right sheet	€	0.61
16	XTRM	33747-1	BCE520W	Small cover inner glass	€	1.00
1-16	XTRM	86902	BCE520W	Oven door complete - small oven	€	0.00
17	XTRM	33917-BLR	BCE520W	Knob	€	0.05
18	XTRM	33919-BL	BCE520W	Knob (inner part)	€	0.05
19	XTRM	40595	BCE520W	Knob spring	€	0.10
20	XTRM	33008-BL	BCE520W	Digital Timer Button	€	0.16
21	XTRM	40594	BCE520W	Timer	€	10.33
22	XTRM	90837	BCE520W	Control panel complete	€	3.32
23	XTRM	60727Y	BCE520W	Control panel inner sheet	€	0.00
24	XTRM	60271-EBL	BCE520W	Heat Shield	€	0.45
25	XTRM	40796	BCE520W	Switch with thermostat	€	2.02
26	XTRM	40841	BCE520W	Thermostat	€	2.58
27	XTRM	40174	BCE520W	Hot plate switch	€	1.33
28	XTRM	63009	BCE520W	Hot plate support	€	0.08
29	XTRM	40237	BCE520W	Hot-plate 1500 W 180mm	€	4.42
30	XTRM	63008	BCE520W	Hot - plate connecting sheet	€	0.10
31	XTRM	40241	BCE520W	Hot-plate 1000 W 145mm	€	5.56
32	XTRM	33973	BCE520W	Spill tray connection plastic	€	0.22
33	XTRM	34091	BCE520W	Spill tray support plastic	€	0.01
34	XTRM	30838-G	BCE520W	Spill tray rear connection plastic	€	0.01

35	XTRM	63661-EBL	BCE520W	Spill tray	€	0.00
36	XTRM	40415-G	BCE520W	Chain	€	0.17
37	XTRM	62922	BCE520W	Switch protection panel	€	1.56
38	XTRM	61147	BCE520W	heating element fixing	€	0.02
39	XTRM	51408-EBL	BCE520W	Small cavity complete	€	6.42
40	XTRM	31566	BCE520W	Gasket - Small cavity	€	0.41
41	XTRM	31516	BCE520W	Gasket - Large cavity	€	0.60
42	XTRM	51316-EBL	BCE520W	Large cavity - complete	€	7.36
43	XTRM	40553	BCE520W	Hinge receiver	€	0.11
44	XTRM	30924	BCE520W	Oven lamp	€	1.17
45	XTRM	31562-G	BCE520W	Ventilation pipe	€	0.11
46	XTRM	62418-BL	BCE520W	Decoration sheet (RH, double)	€	0.47
47	XTRM	62419-BL	BCE520W	Decoration sheet (LH, double)	€	0.46
48	XTRM	61707	BCE520W	Complete frame bottom base sheet	€	2.11
49	XTRM	62305-BL	BCE520W	Plinth sheet	€	0.30
50	XTRM	31567	BCE520W	Plastic Foot	€	0.10
55	XTRM	61744Y	BCE520W	Front stand sheet	€	1.56
56	XTRM	61835Y	BCE520W	Rear foot sheet	€	0.68
57	XTRM	61814Y	BCE520W	Top support rear sheet	€	0.31
58	XTRM	61740Y	BCE520W	Top support resistance sheet (rear LH)	€	0.05
59	XTRM	61741Y	BCE520W	Top support resistance sheet (rear RH)	€	0.05
60	XTRM	61832	BCE520W	Back cover sheet	€	1.78
61	XTRM	40179	BCE520W	Terminal block	€	1.26
62	XTRM	51713Y-BL	BCE520W	Outer body lift side sheet	€	2.81
63	XTRM	61712Y-BL	BCE520W	Outer body right side sheet	€	1.66
64	XTRM	34382	BCE520W	Heating element (top grill)	€	3.46
65	XTRM	31561-1	BCE520W	Top heating element	€	2.29
66	XTRM	32622-1	BCE520W	Top heating element (resistance)	€	2.74
67	XTRM	40874	BCE520W	Isolation material - 0.697m2	€	3.72
68	XTRM	40874	BCE520W	Isolation material - 0.191m2	€	3.72
69	XTRM	40874	BCE520W	Isolation material - 0.765m2	€	3.72
70	XTRM	63755-EBL	BCE520W	Tray	€	2.28
71	XTRM	32391	BCE520W	Trivet	€	2.89
72	XTRM	34498	BCE520W	Shelf	€	1.53
73	XTRM	30495	BCE520W	Tray handle - wire	€	0.69
74	XTRM	40828	BCE520W	Limit thermostat	€	0.60
75	XTRM	31766	BCE520W	Cable set	€	3.95
76	XTRM	33105	BCE520W	Inner cable set	€	5.63
77	XTRM	21001	BCE520W	Fitting kit	€	0.59



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Rev.No	Revizyon Sebebi / Definition of the Revision	Rev. Veren / Rev. By	Rev. Tarihi / Rev. Date

	Tarih / Date	Adı - Soyadı / Name - Surname	İmza / Signature
Çizen / Drawn By	13 / 04 / 2010	M.TUNÇ	
Kontrol / Checked By		M.TUNÇ	
Onay / Approved By		A.KAĞIDER	

ÜRÜN ADI / PRODUCT NAME
60 cm Twin Cavity
Electrical Oven Circit Diagram
7 function HUPlate switch
9 - 17 number Oven switch

Marka / Brand : BAUMATIC

Malzeme / Material : ———

Ölçek / Scale : —

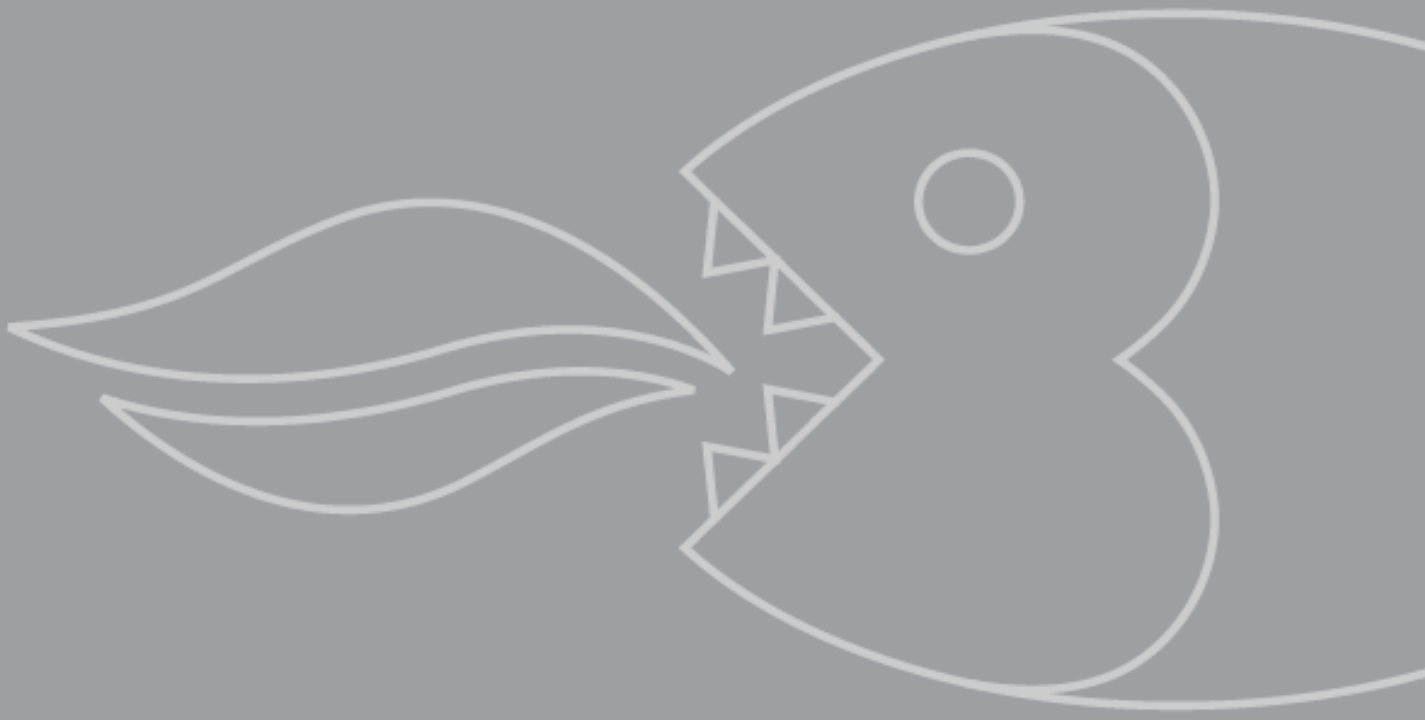
Teknik Dökümanı No / Tech. Doc. Code : HCE820

Müşteri Kodu / Customer Code : HOBBOW

THIS DOCUMENT IS ONLY VALID WITH "CONTROLLED COPY" GADGET

BCE520SL/BL/IV/R/W
50 cm Twin cavity electric slot-in cooker

INSTRUCTION MANUAL



Baumatic®

User Manual for your Baumatic

BCE520SL / BL / IV / R / W

50 cm Twin cavity electric slot-in cooker

NOTE: ***This User Instruction Manual contains important information, including safety & installation points, which will enable you to get the most out of your appliance. Please keep it in a safe place so that it is easily available for future reference; for you or any person not familiar with the operation of the appliance.***

GS 06/07/12

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Environmental note

This appliance is marked according to the European directive 2002/96/EC on Waste electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.

The symbol **on the product, or on the documents accompanying the product, indicates that this appliance may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment.**

Disposal must be carried out in accordance with local environmental regulations for waste disposal.
For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

- The packaging materials that Baumatic uses are environmentally friendly and can be recycled.

- Please discard all packaging material with due regard for the environment.

Important safety information

Your safety is of the utmost importance to Baumatic. Please make sure that you read this instruction booklet ***before*** attempting to install or use the appliance. If you are unsure of any of the information contained in this booklet, please contact the Baumatic Advice Line.

General Information

- This appliance is designed for domestic household use and for the cooking of domestic foodstuffs.

- ***IMPORTANT:*** *The adjacent furniture and all materials used in the installation* ***must*** *be able to withstand a minimum temperature of 85°C above the ambient temperature of the room it is located in, whilst in use.*

- Certain types of vinyl or laminate kitchen furniture are particularly prone to heat damage or discolouration at temperatures below the guidelines given above.

- ***IMPORTANT:*** *Baumatic Ltd.* ***DO NOT*** *recommend that this appliance is installed on any type of marine vessel.*

- The use of this appliance for any other purpose or in any other environment without the express agreement of Baumatic Ltd. will invalidate any warranty or liability claim.

- Your new appliance is guaranteed against electrical or mechanical defects, subject to certain exclusions that are noted in Baumatic's Conditions Of Guarantee. The foregoing does not affect your statutory rights.

- ***Repairs may only be carried out by Baumatic service engineers or their authorised service agents.***

Warning and safety instructions

- This appliance complies with all current European safety legislation. Baumatic do wish to emphasise that this compliance does not remove the fact that the appliance surfaces ***will become hot during use and retain heat after operation.***

Child Safety

- Baumatic strongly recommend that babies and young children are prevented from being near to the appliance and not allowed to touch the appliance ***at any time.*** During and after use, all surfaces will become hot.

- If it is necessary for younger family members to be in the kitchen, please ensure that they are kept under close supervision at all times.

General Safety

- Make sure that you understand the controls before using the appliance.

- Check that all of the controls on the appliance are turned off after use.

- Always stand back when opening the oven door, this will allow heat to disperse.

- Take care when removing items from the oven, as the contents may be hot.

- Always keep the oven doors closed when the oven is not in use.

- Always follow the basic principles of food handling and hygiene; this will prevent the possibility of bacterial growth.

- Always keep ventilation slots clear of obstructions.

- Keep fingers away from the hinge areas when closing the door, otherwise you may trap them.

- Oven gloves should be used when placing food in the oven cavity and when removing it. Care should be taken to avoid direct contact with any of the elements in the appliance.

- ***DO NOT LEAVE THE APPLIANCE UNATTENDED WHILST IN USE.***

- ***Do not*** place heavy objects on the oven door or lean on the oven door when it is open, as this can cause damage to the oven door hinges. Nobody should be allowed to sit or stand on any part of the cooker.

- ***Do not*** store chemicals, food stuffs, pressurised containers in or on the cooker or in cabinets immediately above or next to the cooker.

- ***Do not*** heat up unopened food containers, as pressure can build up which may cause the container to burst.

- ***Do not*** place flammable or plastic items on or near the hob burners, these types of materials should also not be placed in the oven or the compartment below the oven.

- ***Do not*** leave heated oil or fat unattended, as this is a fire risk. You should not fill a deep fat frying pan more than one third full of fat or oil; you should also not use a lid.

- ***Do not*** allow fat or oil to build up in the oven trays, grill pan or oven base.

- ***Do not*** place pans or baking trays directly on the base of the oven cavity, or line it with aluminium foil.

- ***Do not*** grill food containing fat without using the grill trivet. The grill trivet should never be covered with aluminium foil.

- ***Do not*** place hot enamel parts in water, leave them to cool first.

- ***Do not*** allow vinegar, coffee, milk, saltwater, lemon, tomato juice or any liquid with high sugar content to remain in contact with the enamel parts of the appliance. Spillages should be wiped up immediately.

- ***Do not*** allow electrical fittings or cables to come into contact with areas on the appliance that get hot.

- ***Do not*** use the appliance to heat the room it is located in or to dry clothing. No clothing should be placed over or near to the hob burners or oven door.

- ***Do not*** install the appliance next to curtains or soft furnishings.

- ***Do not*** attempt to lift or move cooking appliances by using the oven door or handle, as this may cause damage to the appliance or result in injury to the person lifting the appliance.

Cleaning

- Cleaning of the oven should be carried out on a regular basis.

- Great care should be taken whilst using this appliance and when following the cleaning procedure.

- ***IMPORTANT:*** *The appliance must be disconnected from the mains before following the cleaning procedure.*

Installation

This appliance must be correctly installed by a suitably qualified person, strictly in accordance with the manufacturer's instructions. Please see the specific section of this booklet that refers to installation.

- ***Baumatic Ltd. declines any responsibility for injury or damage, to person or property, as a result of improper use or installation of this appliance.***

- Heat, steam and moisture will be created during use of the appliance, take care to avoid injury and ensure that the room is adequately ventilated. If the appliance is going to be used for prolonged periods of time, then additional ventilation may be required.

- Please consult with your qualified installer if you are in any doubt about the amount of ventilation that you will require.

Declaration of conformity

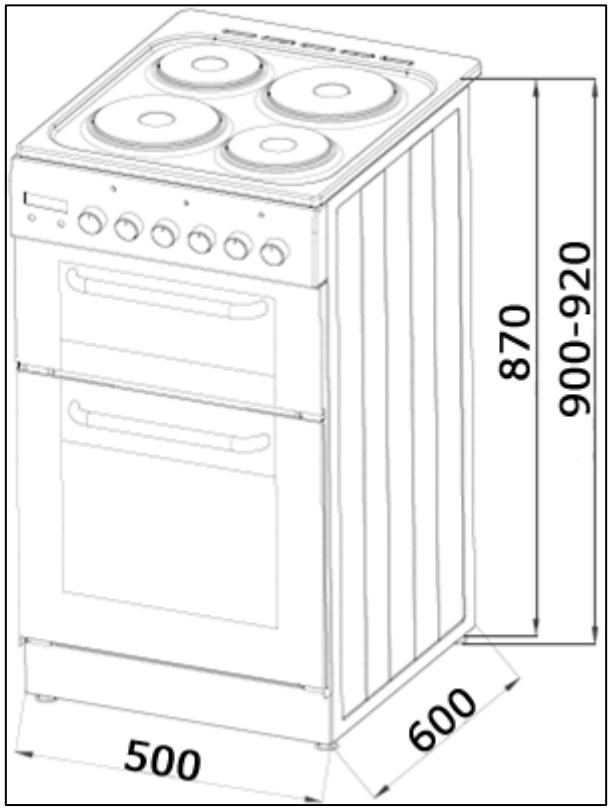
This appliance complies with the following European Directives:

-73/23/EEC regarding "low voltage"
-89/336/EEC regarding "electromagnetic disturbances"
-89/109/EEC regarding "materials in contact with food".

- The above directives comply with 93/68/EEC regarding CE marking.

- The manufacturer declares that the oven is built using certified materials and requires the appliance to be installed in accordance with the standards currently in force. This appliance must be used by a trained person for domestic purposes only.

Specifications



Product dimensions:

Height: 900 - 920 mm
Width: 500 mm
Depth: 600 mm

Product specifications:

- ***4 solid hot plates:***
- 2 x 1.50 kW standard plates (Ø 180 mm)
- 2 x 1.00 kW standard plates (Ø 145 mm)

- Energy efficiency class: A/A
- LED minute minder
- Double-glazed removable doors
- Adjustable feet

Top oven: Grill

- 1 function
- Oven net / gross capacity: 22 / 26 litres

Main oven: Conventional oven

- 1 function
- Oven net / gross capacity: 48 / 55 litres

Standard accessories:

- 2 x Enamelled baking trays with handle
- 1 x Shelf
- 1 x Trivet

Electrical details

Rated Voltage:	220 - 240 Vac 50 Hz
Supply Connection:	30A (double pole switched fused outlet with 3mm contact gap)
Max Rated Inputs:	8.50 kW
Mains Supply Lead:	3 core x 6 mm^2 (not supplied)
Oven Light Bulb:	E14 15 W/300°C screw type pygmy

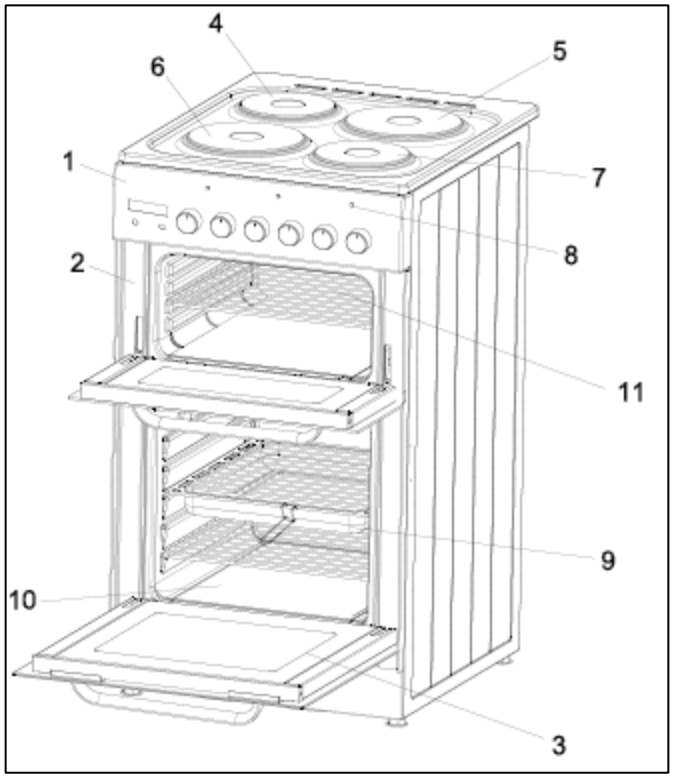
For future reference please record the following information which can be found on the rating plate and the date of purchase which can be found on your sales invoice. The main rating plate for your oven can be located at the back of the cooker. A smaller rating plate which quotes the serial and model numbers can be found on the inner cavity of the oven or grill door.

Model Number …….

Serial Number …….

Date of Purchase …….

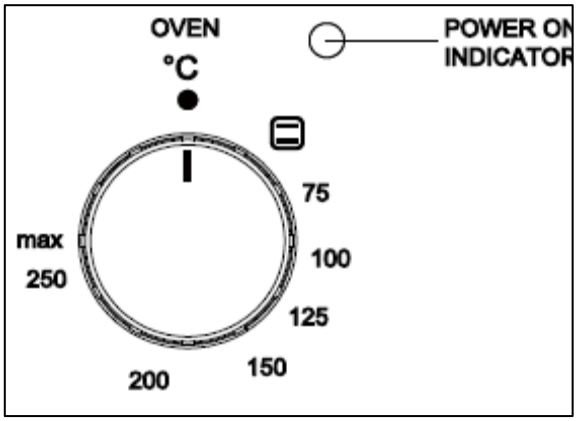
Description of the appliance



1) Control panel
2) Top oven
3) Oven door
4) 1.00 kW standard plate (Ø 145 mm)
5) 1.50 kW standard plate (Ø 180 mm)
6) 1.50 kW standard plate (Ø 180 mm)
7) 1.00 kW standard plate (Ø 145 mm)
8) Temperature light
9) Grill pan with removable handle
10) Main oven
11) Shelf and drip tray

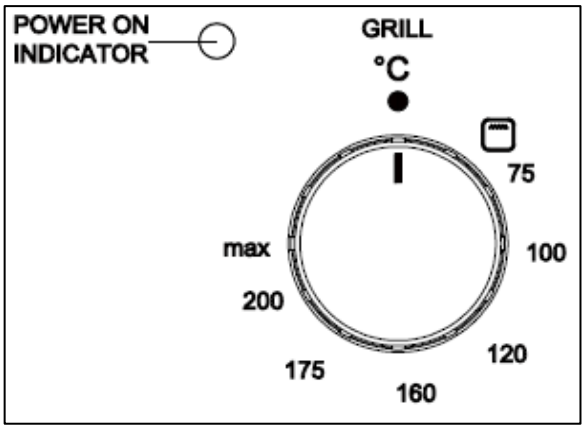
Control Panel

Thermostat control knob (main oven)



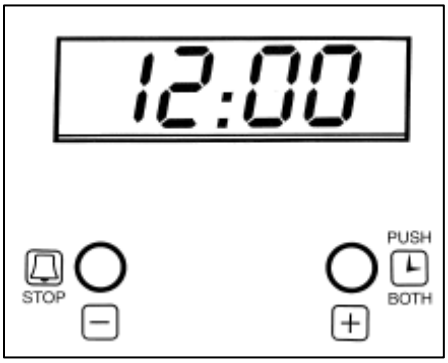
- Use this control knob to control the temperature in the oven.

Thermostat control knob (top oven)



- Use this control knob to select the temperature for the grill in the top oven.

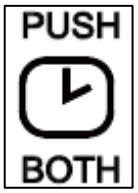
Oven timer



1) Alarm stop icon (press minus button to stop alarm).

2) Timer minus button.

3) Timer plus button.



4) Time-setting mode indicator (press plus and minus buttons together to enter this mode).

Setting and using the oven timer

Setting the time of day

Before using the oven for the first time you should set the time of day.

- Press the plus **(3)** and minus **(2)** buttons simultaneously to enter the time-setting mode. The display will automatically show "12.00".

- Use the plus **(3)** and minus **(2)** buttons to adjust the time to the correct hour. Release all buttons and after a few seconds the time will be set.

Setting the minute minder function (both ovens)

You are able to set the minute minder at any time, regardless of whether an oven function has been selected. You can set a period of time using the minute minder function and an alarm will sound when this period of time has elapsed.

- Press the plus button **(3)** to enter the alarm setting mode. Set the period of time that you wish the minute minder to countdown for by using the minus **(2)** and plus **(3)** buttons.

- Once the display has got to your desired countdown time, let go of the minus and plus buttons. After five seconds the countdown will begin.

- An alarm will sound when the countdown time has elapsed. The alarm can be silenced by pressing the minus button **(2)**.

- *Important: The oven will continue to heat once the alarm has been silenced. If you have finished cooking, then you should turn the oven function selector and thermostat control knob to 0.*

Selecting a cooking function and temperature

After your appliance is connected to your mains supply for the first time, the numbers on the timer display will flash. Before you select a cooking function you should set the time of day (see previous section for how to do this).

Before first use

- To remove any residue from the oven that may have been left from the manufacturing process, you should select the conventional oven or grill function and turn the thermostat dial to its maximum temperature setting.

- It is perfectly normal for a smell to be produced during this process.

- You should make sure that any windows in the room are left open during this process.

- It is advisable for you not to remain in the room whilst the burning off process is taking place.

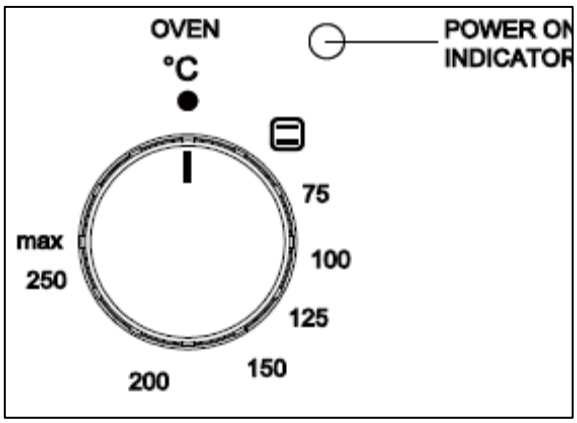
- You should leave each oven on maximum setting for 30 – 40 minutes.

- ***IMPORTANT: You should not burn off both ovens simultaneously.***

- After both cavities have cooled, they should then be cleaned with warm soapy water, using either a sponge or soft cloth. No abrasive cleaners should be used.

- Outer parts of the oven should be cleaned with warm soapy water, using either a sponge or soft cloth. No abrasive cleaners should be used.

Using the main oven

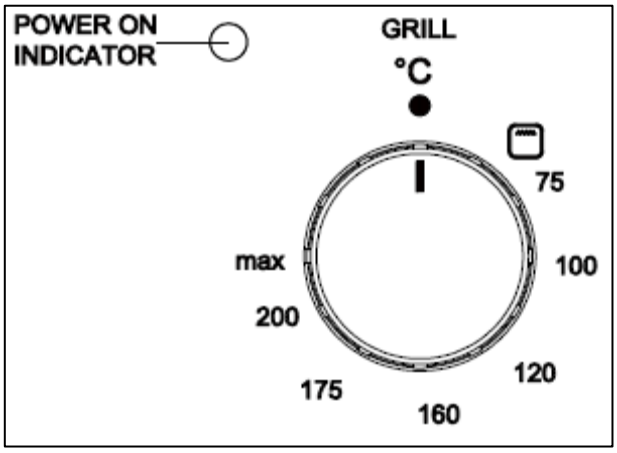


- The oven temperature control knob should be turned clockwise and used to select a temperature for the conventional oven.
- The indicator light on the control panel will go out when the selected temperature has been reached inside the oven.

There is one cooking function available in the main oven:

CONVENTIONAL OVEN (main oven only): This method of cooking provides traditional cooking, with heat from the top and lower elements. This function is suitable for roasting and baking on one shelf only.

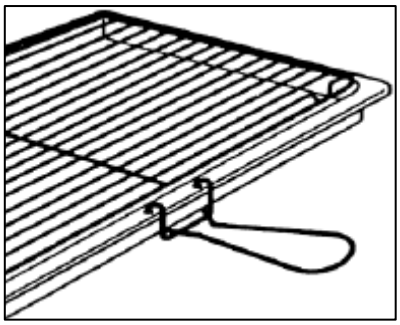
Using the grill



The grill control knob should be turned clockwise and used to select the grill temperature that you require. We recommend that you preheat the grill for five minutes before putting food into the grill.

IMPORTANT: *The grill door must be closed when using the grill function.*

FULL GRILL (top oven only): This method of cooking utilises the inner and outer parts of the top element, which directs heat downwards onto the food. This function is suitable for grilling medium or large portions of sausages, bacon, steaks, fish etc… Ideally the thermostat control knob should be set to 200°C.



IMPORTANT: You should ensure that the handle for the enamelled baking tray is connected correctly when using it.

Power on indicators

The power light will come on to indicate that the appliance is in operation. The temperature light will switch off when the temperature set on the thermostat control knob has been reached. It will cycle on and off throughout the cooking time.

You should not place food inside the cavity, until the correct cooking temperature has been reached.

Cooking guidelines

- Please refer to the information given on food packaging for guidance on cooking temperatures and times. Once familiar with the performance of your appliance, temperatures and times can be varied to suit personal preference.

- For the main oven you should follow the information given on food packaging for a conventional oven.

- Make sure that frozen foods are thoroughly thawed before cooking, unless the instructions on the food packaging advise that you can “cook from frozen”.

- You should pre-heat the oven and not place food inside of it until the oven is properly heated.

- Before cooking, check that any unused accessories are removed from the oven.

- Place cooking trays in the centre of the oven and leave gaps between the trays to allow air to circulate.

- Try to open the door as little as possible to view the dishes.

- The oven light will remain on during cooking.

Warnings

- Keep the oven door closed when using either the grill or oven function.

- Do not use aluminium foil to cover the enamelled baking tray or heat items wrapped in aluminium foil under the grill. The high reflectivity of the foil could potentially damage the grill element.

- You should never line the base of your oven with aluminium foil.

- During cooking, never place pans or cookware directly onto the bottom of the oven. They should always be placed on the shelf provided.

- The grill heating element becomes extremely hot during operation, avoid touching it inadvertently when handling the food which you are grilling.

- ***IMPORTANT:*** *Be careful when opening the door, to avoid contact with hot parts and steam*.

- ***IMPORTANT:*** *In case of fire, switch off the electricity supply to the appliance.* ***NEVER*** *pour water onto burning oil*.

- ***IMPORTANT***: ***You should always grill with the top oven door closed.***

Using the hob top

Before first use

IMPORTANT: *You should clean the hob surface (see "Cleaning and maintenance" section).*

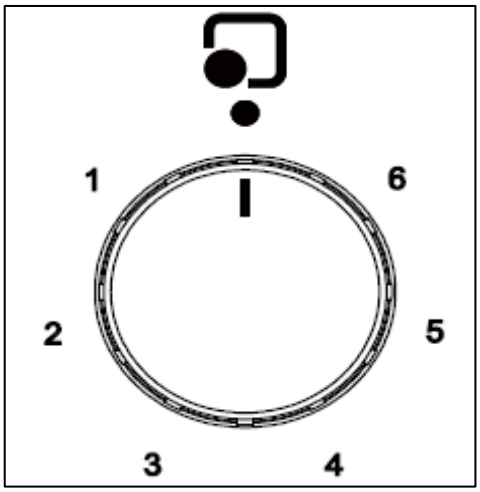
- You should switch on one cooking zone at a time, for 5 minutes at the maximum setting. This will help to eliminate any new smell that exists and evaporate any humidity that has formed on the heating elements during transit.

- Do not burn off more than one zone at once.

- ***You must*** place a saucepan filled half full with cold water on each zone as you burn it off.

Using the hob top zones

- Each zone on the ceramic hob top is controlled by a control knob.



- To activate a zone, position the control knob between 1 – 6.
- You should select a control knob position that is suitable for the particular cooking that you are carrying out. 6 is the highest temperature setting and 0 is off.
- When you have finished cooking on a particular zone, it is important to make sure that the control knob is turned back to 0 (the off position).

Hob guidelines

- The first few times the hob top is used, it may give off an acrid, burning smell. This smell will disappear completely with repeated use.
- The hob top is fitted with cooking areas of different diameter and power.
- The saucepans must be positioned exactly on the zones for efficient heating to occur. Pans should have the same diameter as the cooking zone that they are being used on.
- You should not use saucepans with rough bottoms, as this can scratch the surface.
- Before use, make sure that the bottoms of the saucepans are clean and dry.
- When cold, the bottom of the pans should be slightly concave, as they expand when hot and lie flat on the surface of the hob. This will allow the heat to transfer more easily.
- The best thickness for the bottom of the pans is 2 – 3 mm of enameled steel and 4 – 6 mm for stainless steel with sandwich type bottoms.

- If these rules are not followed, then there will be a great loss of heat and energy. Heat not absorbed by the saucepan, will spread to the hob, frame and surrounding cabinets.

- Preferably cover pans with a lid to permit cooking at a lower heat.

- Always cook vegetables and potatoes, etc. in as little water as possible to reduce cooking times.

- For a faster heat up of a zone, you can turn the control knob to 6. Then when the contents of the saucepan are boiling, you may turn the control knob to a lower setting.

- Food or liquid that has a high sugar content may damage the hob top if it comes into contact with the hob surface. Any spillages should be wiped up immediately, however this may not prevent the hob surface from becoming damaged.

- ***IMPORTANT:*** *The hob surface is tough; however it is not unbreakable and can be damaged. Especially if pointed or hard objects are allowed to fall on it with some force.*

- ***DO NOT USE THE HOB IF THE SURFACE BECOMES BROKEN OR CRACKED. YOU SHOULD CONTACT THE BAUMATIC SERVICE DEPARTMENT IMMEDIATELY.***

Cleaning and maintenance

Cleaning operations must only be carried out when the oven is cool.

The appliance should be disconnected from your mains supply before commencing any cleaning process.

- The oven should be thoroughly cleaned before it is operated for the first time and after each use. This will avoid residual food stuffs becoming baked on the oven cavity. After residues have been baked on several times, they are far more difficult to remove.

- ***Never*** *clean the oven surfaces by steam cleaning*.

- The oven cavity should only be cleaned with warm soapy water, using either a sponge or soft cloth. No abrasive cleaners should be used.

- Any stains that may appear on the bottom of the oven will have originated from food splashes or spilt food, these splashes occur during the cooking process. These could possibly be a result of the food being cooked at an excessively high temperature or being placed in cookware that is too small.

- You should select a cooking temperature that is appropriate for the food that you are cooking. You should also ensure that the food is placed in an adequately sized dish and that you use the enamelled baking tray where appropriate.

- Outer parts of the oven should only be cleaned with warm soapy water, using either a sponge or soft cloth. No abrasive cleaners should be used.

- If you use any form of oven cleaner on your appliance, then you must check with the manufacturer of the cleaner that it is suitable for use on your appliance.

- ***Any damage that is caused to the appliance by a cleaning product will not be fixed by Baumatic free of charge, even if the appliance is within the guarantee period.***

Cleaning the hob top

Any residues that are left on the hob top surface from cleaning agents ***will*** damage it. You should remove any residues with water and a little washing up liquid.

Abrasive cleaners or sharp objects will damage the hob surface; you should clean it using water and a little washing up liquid.

Although it is easier to clean some deposits whilst the hob surface is still warm. You should take care not to burn yourself if cleaning the hob surface when it is still warm.

After each use

- Wipe the appliance over with a damp cloth and a little washing up liquid.

- Dry the appliance by rubbing the surface with a clean cloth.

Maintaining the solid plates

- If something is spilt onto the plate itself, then it can be removed using a soft brush, plastic or nylon scourer and warm water.

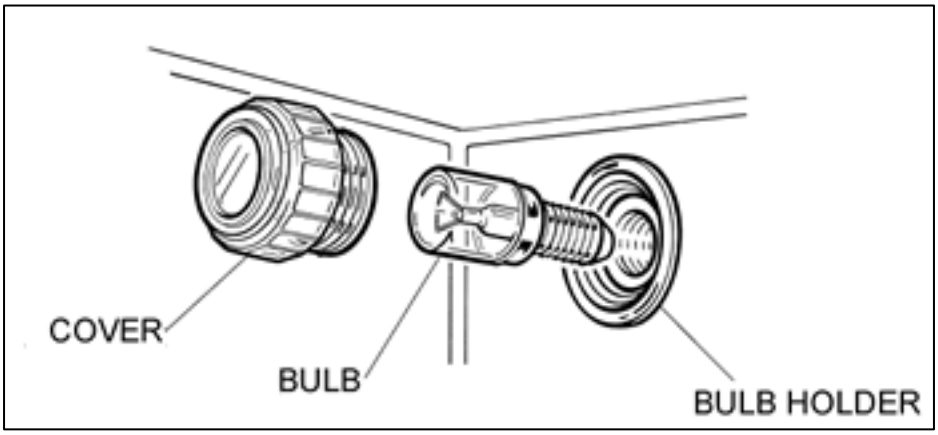
- To keep the solid plates in good condition, you should put a little olive oil onto a kitchen towel and rub it onto the surface of the plate. The next time the plate is used, it may produce a little smoke.

- Alternatively, you can use a hotplate conditioner; these products can normally be found at larger supermarkets and hardware stores. The manufacturer's instructions should be followed when using these products.

- ***IMPORTANT:*** *If the solid plates are not maintained regularly with olive oil or a hotplate conditioner, then they may rust.*

Replacing the oven bulb

IMPORTANT: The oven must be disconnected from your mains supply before you attempt to either remove or replace the oven bulb.



- Remove all oven shelves and the drip tray.

- Unscrew the bulb cover.

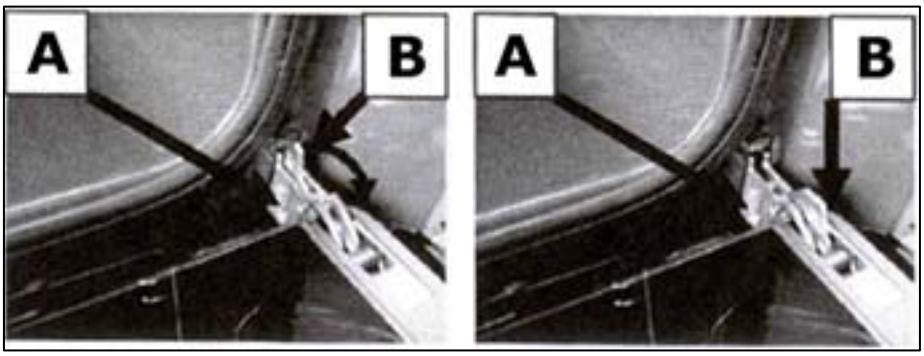
- Unscrew the bulb and remove it from its holder.

- Replace the bulb with a 15 W/300°C, screw type pygmy.

- ***Do not*** *use any other type of bulb*.

- Screw the bulb cover back into its original position.

Removing the oven door for cleaning



To facilitate the cleaning of the inside of the cooker and the outer frame of the oven, the door can be removed as follows:-

- The hinges **(A)** have two movable bolts on them **(B)**.
- If you raise both of the movable bolts **(B)**, then the hinges **(A)** are released from the oven housing.
- You should grip the sides of the door at the centre and then incline it slightly towards the cooker cavity and then pull it gently away from the cooker cavity.
- ***IMPORTANT:*** *You should make sure that the door is supported at all times and that you place the door on some padded material whilst cleaning it.*
- The oven door and door glass should only be cleaned using a damp cloth and a small amount of detergent. The cloth ***MUST NOT*** have come into contact with any form of cleaning product or chemical previously.
- To refit the door you should slide the hinges back into their slots and open the door fully.
- ***IMPORTANT:*** *The movable bolts* **(B)** *must be closed back into their original positions before closing the door.*

- ***Take care not to dislodge the hinge locking system when removing the door, as the hinge mechanism has a strong spring.***
- ***Do not immerse the door in water at any time.***

Installation

The installation must be carried out by a suitably qualified person, in accordance with the current version of the following.

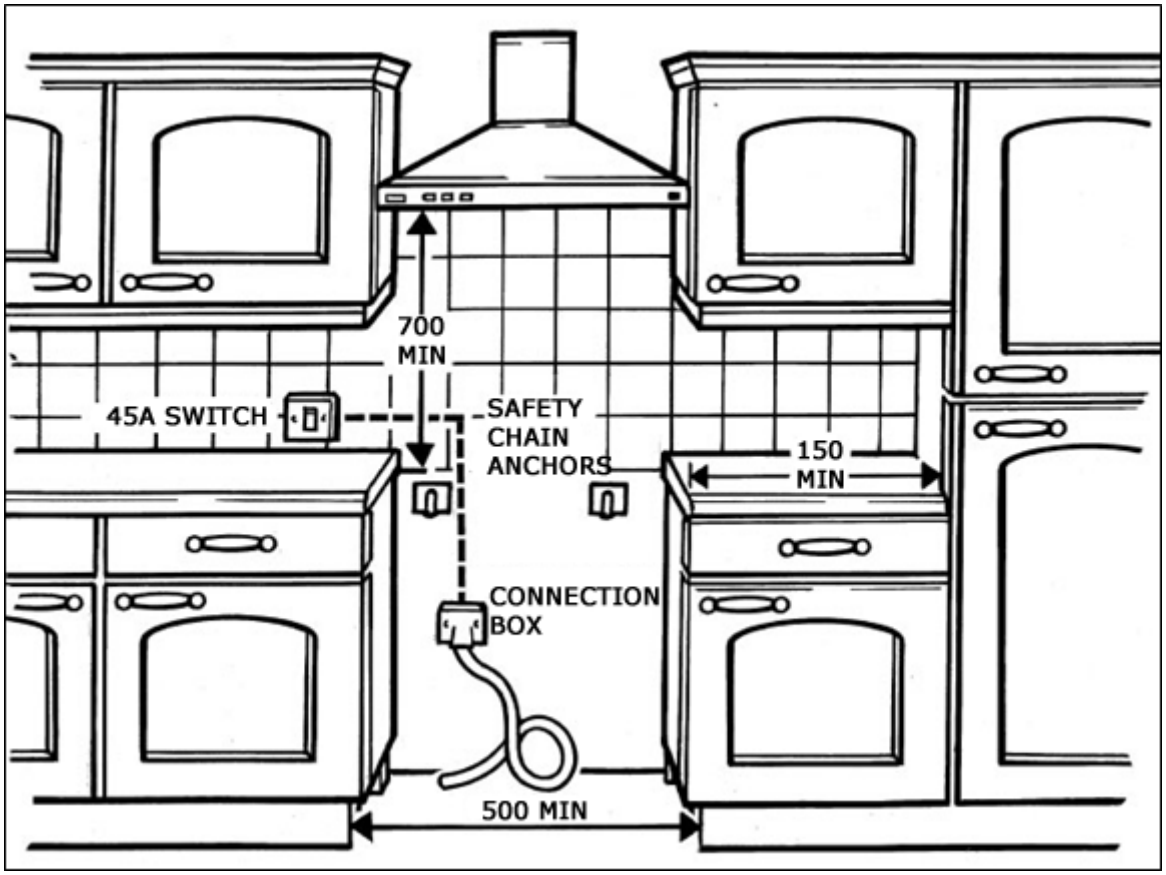
- ***UK Regulations and Safety Standards or their European Norm Replacements.***
- ***Building Regulations*** (issued by the Department of the Environment).
- ***Building Standards*** (issued by the Scottish Development Department).
- ***IEE Wiring Regulations.***
- ***Electricity At Work Regulations.***
- ***Gas Safety (Installation and Use) (Amendment) Regulations.***

Positioning

The adjacent furniture and all materials used in the installation must be able to withstand a minimum temperature of 85°C above the ambient temperature of the room it is located in, whilst in use.

- Your appliance is heavy, so you should be careful when moving or positioning it.

- ***Do not*** try to move the cooker by pulling on either the door, handle or control panel.



- The cooker is designed to slot in between 600 mm deep cabinets, which are spaced approximately 500 mm apart.

- It can also be used as a freestanding unit, with a cabinet to one side, in a corner setting or with its back to a wall.

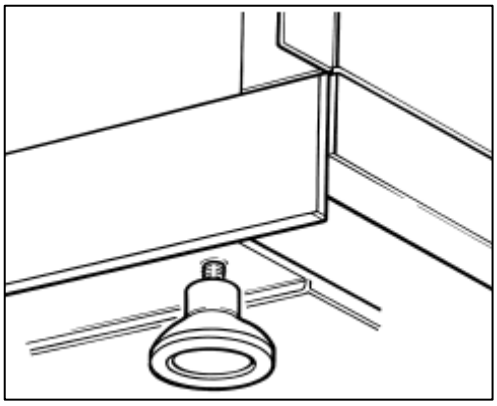
- ***IMPORTANT:*** *It should not be installed at the end of a run of cabinets, if there is a cabinet at immediate right angles to the cooker door.*

- The wall behind the cooker and 450 mm above and across the width of the cooker should be of an incombustible material and preferably an easy clean surface, such as ceramic tiles.

- Any overhanging surface or cooker hood should be ***at least 700 mm*** above the highest point on the hob top (including the burners).

- Baumatic do not recommend that the cooker is positioned below wall cupboards, as the heat and steam from the appliance and what is being cooked, may damage the cupboard and its contents.

- The cooker may be located in a kitchen, or a bedroom, but not in a room containing a bath or shower. ***The cooker must not be installed in a bedroom of less than 20m³ in size.***

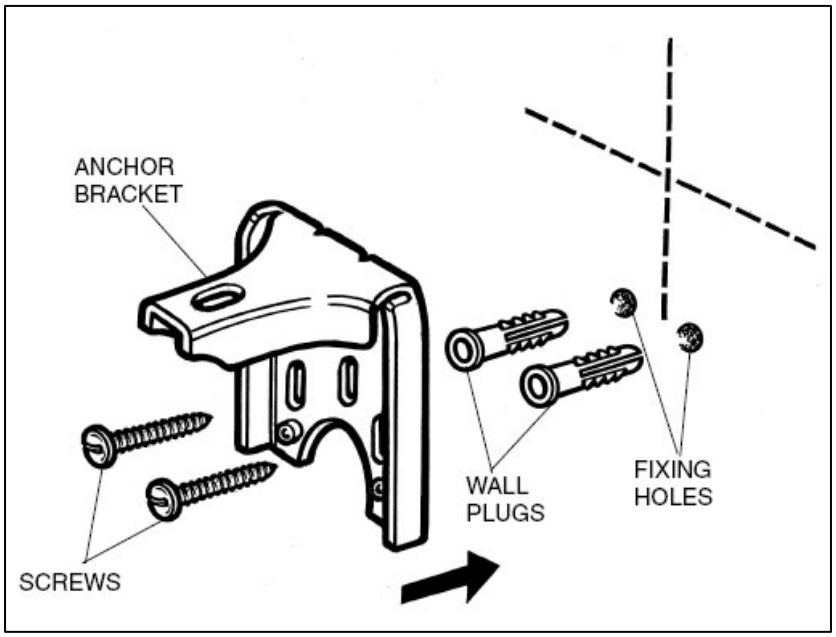


- The cooker is fitted with four feet that can be adjusted to match the height of your kitchen cabinets.

- If the cooker is not level or is unstable due to an uneven floor surface, use the adjustable feet to alter each corner until the cooker is level.

Safety chain anchors

- In order to eliminate the risk of the oven falling forward, two chains have been installed at the rear of the cooker. Before use, these will need to be fastened securely to the wall behind the appliance with the anchor brackets supplied.



- Decide on a suitable wall location for fitting the anchor brackets directly behind each cooker safety chain.

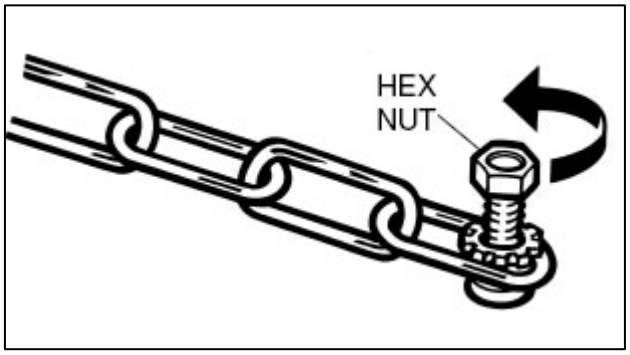
- Hold the chain anchor up to the wall where it will be required and mark the fixing holes.

- Drill the fixing holes and fix the chain anchors to the wall using the screws provided and suitable wall plugs for the type of wall being fixed to.

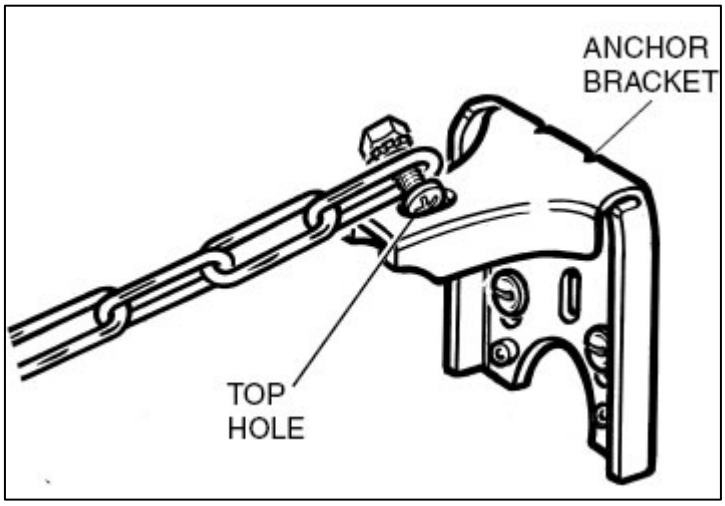
- Leave the chains unattached until the installation process has been completed.

Securing the safety chains

- Before securing the safety chains, check that you have completed the installation process and that all connections have been made successfully and that the cooker is in its final operating position.



- ***To fix the security chains to their anchor brackets*:** Loosen the hex nut at the unattached end of the safety chain, until it is flush with the screw end. ***Do not remove it completely***.



- Insert the screw head into the top hole of the anchor bracket by tilting it sideways so that it is at an angle to the top hole when it is inserted.

- When the screw head is fully engaged in the bracket, tilt it upwards so that it is straight, and tighten the hex nut to secure the end chain link into position.

Electrical connection

This appliance must be installed by a qualified person in accordance with the latest edition of the I.E.E. Regulations and in compliance with Baumatic's instructions.

Before connecting the appliance, make sure that the supply voltage marked on the rating plate corresponds with your mains supply voltage.

WARNING: THIS APPLIANCE MUST BE EARTHED.

- This appliance must be wired into a 30 A double pole switched fused spur outlet, having 3 mm contact separation and placed in an easily accessible position adjacent to the appliance. It should not be located above the appliance and no more than 1.25m away from it.

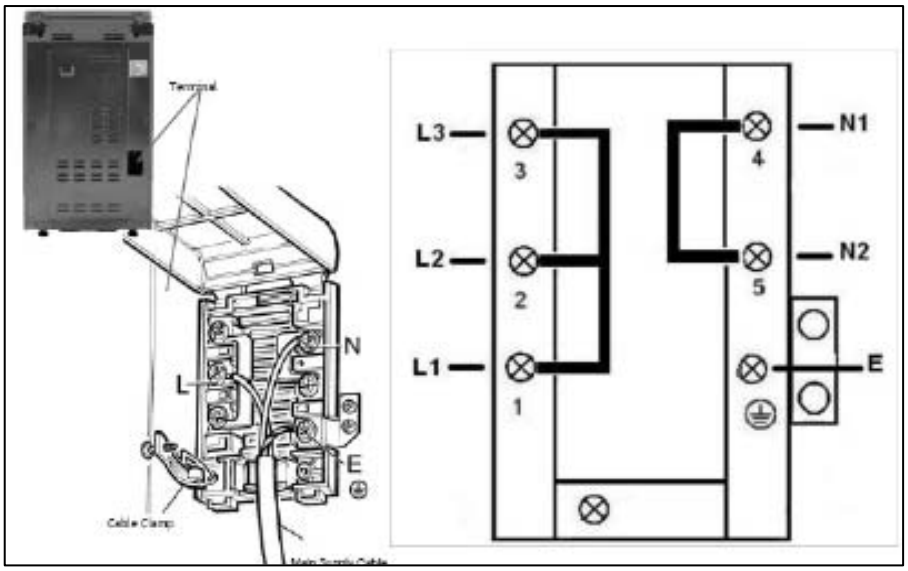
- The spur outlet must still be accessible even when your oven is located in its operating position.

- Cable type: H05 RRF 3 core x 6 mm²

Connecting the mains supply cable

IMPORTANT
The wires in the mains lead are coloured in accordance with the following code:

GREEN AND YELLOW	***EARTH***
BLUE	***NEUTRAL***
BROWN	***LIVE***



- Release the cover plate by removing the cover screw.

- Loosen the cable clamp.

- Feed the mains connection cable through the grommet in the back panel and cable clamp. Connect the mains supply cable to the terminal block on the cooker using the colour code on the previous page.

- Secure the cable clamp. Check the cable terminals for tightness and ensure that the terminal links are in place, then replace the cover plate and cover screw.

My appliance isn't working correctly

- ***The oven isn't coming on*.**

* Check that the oven is connected to the power supply properly.

* Check that you have selected a cooking function and a cooking temperature.

- ***There appears to be no power to the oven and grill*.**

* Check that the appliance has been connected to the electrical mains supply correctly.

* Check that the mains fuses are in working order.

* Check that the operating instructions for setting the time of day have been followed.

- ***The grill function works but the main oven does not*.**

* Check that you have used the correct control knob to switch on the oven.

- ***The grill and top oven element is not working, or cuts out for long periods of time during use*.**

* Allow the oven to cool for approximately 2 hours. Once cool, check whether the appliance is again working properly.

- ***My food is not cooking properly***

* Ensure that you are selecting the correct temperature and the correct cooking function for the food that you are cooking. It may be appropriate to adjust your cooking temperature by plus or minus 10°C, to achieve the best cooking results.

- ***My food is not cooking evenly***

* Check that the oven has been installed correctly and is level.

* Check that the correct temperatures and shelf positions are being used.

- ***The oven light is not working***

* Refer the “Replacing the oven bulb” section.

- ***I am getting condensation in my oven***

* Steam and condensation is a natural by product of cooking any food with high water content, such as frozen food, chicken etc.

* You may get condensation in the oven cavity and forming between the oven door glasses. This is not necessarily a sign that the oven is not working correctly.

* Do not leave food in the oven to cool after it has been cooked and the oven has been switched off.

* Use a covered container, where practical, when cooking to reduce the amount of condensation that forms.

IMPORTANT: If your appliance appears not to be operating correctly, then you should disconnect it from your mains supply and then contact the Baumatic Customer Care Department on telephone number (0118) 933 6911.

DO NOT ATTEMPT TO REPAIR THE APPLIANCE YOURSELF.

Please note that if an engineer is asked to attend whilst the product is under guarantee and finds that the problem is not the result of an appliance fault, then you may be liable for the cost of the call out charge.

The appliance must be accessible for the engineer to perform any necessary repair. If your appliance is installed in such a way that an engineer is concerned that damage will be caused to the appliance or your kitchen, then he will not complete a repair.

This includes situations where appliances have been tiled in, sealed in with sealant, have wooden obstructions placed in front of the appliance, like plinths. Or any installation other than the one specified by Baumatic Ltd. has been completed.

Please refer to the conditions of guarantee that appear on the warranty card that you receive with the appliance.

IMPORTANT: Baumatic Ltd. operates a policy of continuous improvement and reserves the right to adjust and modify its products without prior notification.

Baumatic consumables

- **BC001** Degreaser for Dishwashers (200g)
- **BC002** Descaler for Washing Machines and Dishwashers (200g)
- **BC003** Ceramic Hob Cleaner (250ml)
- **BC004** Oven Cleaner (250ml)
- **BC005** Stainless Steel Cleaner and Protector (250ml)
- **BC007** E-Cloth – General Purpose Cloth
- **BC008** Microwave Cover

To order a Baumatic consumable product please call 0123 5437 244 and quote the product code. You can also order online from eshop.baumatic.co.uk

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